

## SNACKS

Treacle & oat soda bread, whipped butter, bacon crumb	6	Orange, garlic & oregano olives (ve) (df) (gf)	7	Padron peppers, dashi emulsion (ve)	7	Smoked Ashmore cheese croquette, chilli emulsion (v)	3ea
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## STARTERS

Smoked ham, Kentish blue cheese, bone marrow crumpet, pickled walnuts	15	Grilled hispi cabbage, blue cheese, pickled walnut, candied walnut, pickled brassicas, crispy cavolo nero (gf on request) (ve on request)	28
Welsh rarebit, Old Winchester & Godminster, Worcestershire sauce, rocket salad (v)	13	Eridge Park venison loin, blackcurrants, celeriac, red cabbage, watercress salad, jus (gf)	36
Owley Farm mushrooms, celeriac & potato rösti, confit egg yolk, crispy capers (gf) (v)	14	South coast cod loin, spiced bean cassoulet, smoked bacon, kale (gf)	32
Smoked haddock tart, sweet leeks, Lyonnaise onions, baked hollandaise	15	Pork schnitzel, whipped cod's roe, chervil & rocket, burnt butter & lemon	31
Mussels in Guinness cream sauce, carrot, celery, shallot, crusty bread	15	Leek, potato & Ashmore cheese pithivier, roasted heritage carrots, jus (v) (ve alternative on request)	28

## MAINS

30 day dry aged Porterhouse steak, Bordelaise sauce, seasonal salad (note, this dish can take up to 45 mins)	100
<u>Sauces</u> Béarnaise / Peppercorn / Blue Cheese	4

## FROM THE EMBERS

Grilled sea bream, charred lime, butter & chive sauce (gf)	37	Whole or half corn fed spatchcock chicken, charred lemon, thyme butter sauce (gf)	34 / 62	30 day dry aged Porterhouse steak, Bordelaise sauce, seasonal salad (note, this dish can take up to 45 mins)	100
				<u>Sauces</u> Béarnaise / Peppercorn / Blue Cheese	4

## SIDES

Mash potato, pickles, bacon crumb (gf) (v on request)	8	Crispy potatoes, garlic & herb salt (gf) (ve)	7	Hot honey glazed heritage carrots, Old Winchester cheese (gf) (v) (df on request)	8	Seasonal greens, burnt butter dressing (gf) (ve/df on request)	7
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We buy from local producers and source the best of British. Your wellbeing is important to us, so please speak with a member of our team about allergens / dietary requirements.

(v) Vegetarian / (ve) Vegan / (gf) Gluten Free / (df) Dairy Free

We hope you enjoyed our food and service. We add a discretionary 12.5% service charge to your bill but if you are not happy please don't pay it and let us know if there is anything we can do better.